

## **Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of Claims:**

1. (currently amended) Pourable, water continuous frying composition having a Bostwick value at 15°C of at least 5, comprising more than 50 and up to 80 wt% fat, an antispattering agent, at least one emulsifier having a hydrophilic/lipophilic balance value of at least 7, and optionally a biopolymer, the amount of biopolymer when added being in an amount of at most 0.3 wt% on total composition weight.
2. (original) Pourable composition according to claim 1 wherein the antispattering agent comprises salt in an amount of from 0.1 to 5 wt% on total weight of the frying composition and a lecithin in an amount of from 0.05 to 2 wt% on total weight of the frying composition.
3. (original) Pourable composition according to claim 1 wherein the emulsifier is selected from the group comprising di-acetyl tartaric acid esters of monoglycerides and/or diglycerides (DATEM), polyoxyethylene sorbitan fatty acid esters (Tween), sucrose esters, sodium stearyl lactylate (SSL), polyglycerol esters (PGE), acetylated pectin, esters of citric acid with monoglycerides and/or with diglycerides, lactic acid esters of mono-and/or diglycerides, succinic acid esters of mono-and/or diglycerides; or combinations thereof.
4. (previously presented) Pourable composition according to claim 3 comprising 0.1 to 5 wt% of emulsifier.
5. (previously presented) Pourable composition according to claim 4 wherein the emulsifier is DATEM.

6. (original) Pourable composition according to claim 1 characterised by a pH of between 3 and 8.
7. (original) Pourable composition according to claim 1 comprising a biopolymer.
8. (original) Pourable composition according to claim 7 wherein the biopolymer is present in an amount of from 0.01 to 0.3 wt%.
9. (previously presented) Pourable composition according to claims 1 wherein the fat is dispersed in a water phase, whereby the average droplet size ( $d_{43}$ ) of the fat is less than 8  $\mu\text{m}$ .
10. (previously presented) Process for the preparation of a pourable, water continuous frying composition according to claim 1, comprising the steps of emulsifying a fat phase comprising fat phase ingredients with an aqueous phase comprising aqueous phase ingredients such that the resulting average fat droplet size  $d_{43}$  is below 8  $\mu\text{m}$ .
11. (original) Process for the preparation of a pourable, water continuous frying composition according to claim 5 wherein an aqueous phase comprising a di-acetyltartaric acid ester of mono- and/or diglycerides is set to a pH of 4 or higher and subsequently emulsified with a fat phase.
12. (previously presented) Process for preparing a foodstuff comprising shallow frying the emulsion according to claim 1 to a desired temperature and then placing a foodstuff in the emulsion.
13. (previously presented) The composition according to claim 5 wherein the DATEM is present in an amount of from 0.3 to 3 wt. %.
14. (previously presented) The composition according to claim 9 wherein the average droplet size  $d_{43}$  is less than 6  $\mu\text{m}$ .

15. (previously presented) The composition according to claim 1 wherein the average droplet size  $d_{43}$  is from 0.35 to 4  $\mu\text{m}$ .